

Finger jello

Milk mixture:

1 can (14 oz) eagle brand sweetened condensed milk

2 C boiling water

2 envelopes (1/4 oz) unflavored gelatin

3/4 C water

Combine milk and boiling water. Combine gelatin and water, add to milk mixture. Divide into 3 portions and set aside.

Jello mixtures:

4 pkgs (3 oz) jello, one of each flavor: orange strawberry lime and lemon

4 env. (1/4 oz) gelatin (or can use 2 env)

4 C boiling water

In small bowls, combine each flavor jello with 1 (or half) env of gelatin and 1 C water.

Lightly grease a 13 X 9 in pan. Layer in whatever colors you want with milk layer in between. Refrigerate for 15 to 20 min between each layer, or until gelatin is firm to touch.